



Department of Commerce

## Safety & Buildings Division

201 West Washington Avenue

P.O. Box 2658

Madison, WI 53701-2658

Evaluation # 200123-H

# Wisconsin Building Products Evaluation

Material

Self-Contained Cooking Appliance

Manufacturer

Wells Manufacturing Co.  
2 Erik Circle  
P.O. Box 280  
Verdi, NV 89439

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### SCOPE OF EVALUATION

Models **WVPE-30F**, **WVAE-30F**, **WVAE-55F**, **WVAE-55F(S)**, **WVF-886(RW)**, and **WVG-136(RW)** self-contained pressure fryers manufactured by Wells Manufacturing Co., were evaluated for conformance in accordance with **s. Comm 64.67(2)(a), (b)** and **s. Comm 64.67(6)** of the current edition of the Wisconsin Administrative Building and Heating, Ventilating and Air Conditioning Code. Prefix "W" indicates Wells product and may not be provided for private labeled units.

### DESCRIPTION AND USE

The Model units, **WVPE-30F**, **WVAE-30F**, **WVAE-55F**, and **WVAE-55F(S)** are permanently connected, single compartment pressurized or non-pressurized deep fat fryers with an integral ductless hood intended for commercial use.

An optional integral oil filtration system (suffix M), solid state control (suffix S) or solid shortening melt (suffix M) may be provided. The filter system employs a motor for pumping filtered cooking oil back into the fry kettle.

The fire suppression system utilizes two fusible links for automatic actuation. The primary link is located on the fry kettle and discharges the fire suppressant prior to the oil reaching the ignition temperature. The secondary fusible link is located in the plenum and protects against fires in the plenum. When the fire suppression system is discharged, the fryer heating elements and controls are de-energized, and the fire suppressant is discharged into the fry-pot, forming an emulsion that both smothers and cools the oil.

The filter assembly consists of a stainless steel grease baffle filter, a main filter (pleated media filter), an optional charcoal filter (not installed during the EPA 202 Test), and a squirrel cage type blower. The filtered air is exhausted out of a vent located at the top of the hood unit and directed upwards. All filters are interlocked with the electric power supply of the cooking appliance so that the heating element will be disabled and not function if any of the required filters are omitted, not properly installed, or become clogged.

The Model units, **WVF-886(RW)** and **WVG-136(RW)** are cord and plug connected, double compartment non-pressurized deep fat fryers and 22 inch by 18 inch griddle assembly respectively with an integral vent-less hood intended for commercial use.

An optional integral two-drawer roll warmer may be provided with the griddle or fryer unit and indicated by "RW" suffix.

The fire suppression system utilizes two fusible links for automatic actuation. Both links are located in the hood plenum, between the grease filter and main filter assembly. When the fire suppression system is discharged, the heating elements and controls are de-energized, and the fire suppressant is discharged onto the appliance, forming an emulsion that both smothers and cools the oil.

The air filter system consists of a stainless steel grease baffle filter, a pre-filter (pleated media filter), a combination hepa and charcoal filter, and a squirrel cage type blower. The filtered air is exhausted out of a vent located at the back left-hand corner of the hood unit and directed upwards. All filters are interlocked with the electric power supply of the cooking appliance so that the heating element will be disabled and not function if any of the required filters are omitted, not properly installed, or become clogged.

## TESTS AND RESULTS

Tested by Underwriters Laboratories (#E146882), the equipment did not produce any smoke or grease laden vapors outside of the unit and the fire suppression system functioned properly.

The Model units, **WVPE-30F**, **WVAE-30F**, **WVAE-55F**, and **WVAE-55F(S)** consist of a basic fryer/filter described in file E6070 and a ductless hood. The combination has been evaluated to UL 197, Supplement SB and CSA C22.2 No. 109.

The Model units, **WVF-886** and **WVG-136**: USL indicates investigation to the Standard For Commercial Electrical Cooking Appliances, UL 197, Supplement SB.

#### LIMITATIONS OF APPROVAL

The mechanical air filtration system of the Wells Manufacturing cooking appliances with re-circulating hood traps grease laden fumes, smoke and odors so that use of an exhaust hood specified in **s. Comm 64.67(2)(b)** is not necessary. Exhaust ventilation specified in **s. Comm 64.67(2)(a)**, however, must be provided in food preparation areas.

Wells Manufacturing cooking appliances with re-circulating hood contains a fire suppression system that meets the requirements of **s. Comm 64.67(6)**.

The units shall be installed and maintained in accordance with the manufacturer's recommendations.

This approval will be valid through December 31, 2006, unless manufacturing modifications are made to the product or a re-examination is deemed necessary by the department. The Wisconsin Building Product Evaluation number must be provided when plans that include this product are submitted for review.

#### DISCLAIMER

The department is in no way endorsing or advertising this product. This approval addresses only the specified applications for the product and does not waive any code requirement not specified in this document.

Revision Date: \_\_\_\_\_

Approval Date: August 2, 2001

By: \_\_\_\_\_

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